INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1172 — Washington, D. C. — February 14, 1948

Western Branch Laboratories Offices Are Consolidated

The Western Branch Research Laboratories has leased space in the Sheldon Bldg., 461 Market St., San Francisco, to permit more efficient operation of the Association in the West by consolidating its administrative offices in one location. This will bring together the office of the Director, Dr. J. Russell Esty, and other offices which have during the past few years been located at 322 Battery St. The Sanitation Department also will be transferred to the new location.

After February 20, mail for the Western Branch Research Laboratories should be addressed to the Association at 461 Market St., Room 620, San Francisco 5, Calif. Laboratory activities will continue to be handled in the Association's building at 322 Battery St. All mail should be directed to the new address, but samples for examination should be shipped to the laboratory at 322 Battery St., San Francisco 11, Calif.

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Following the meeting of the N.C.A. officers in Chicago, February 19, President Howard T. Cumming and Secretary Carlos Campbell will go to Salt Lake City, Utah, to address the annual meeting of the Utah Canners Association, February 21. Miss Katherine Smith, Home Economics Director, will address the Utah canners on February 20. Others who will attend State canner meetings are Robert B. Heiney, who is on the program of the Tennessee-Kentucky Canners Association, Nashville, Tenn., February 16, and Harper Payne, Director of Labeling, who will participate in the Tri-State Packers' Association meeting, Baltimore, Md., February 25 to 27. (Story on page 120.)

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The 1947 pack of canned tomatoes totaled 23,986,993 actual cases or about 14 percent larger than the 1946 pack of 20,995,410 cases, according to the Association's Division of Statistics. On the basis of equivalent cases of 24/2's, the 1947 pack totaled 27,709,000 cases compared with 23,857,000 cases in 1946. (Further details next week.)

N.C.A. Building Fund Program

Implementing the recent action of the Association's Board of Directors in approving an increase in the 1947 dues to help finance the new N.C.A. building program, the Association yesterday formally notified each member-canner individually of the Board's action and called on the membership to help raise the funds necessary to put the proposed building program in effect. In a letter signed by President Howard T. Cumming, Secretary Carlos Campbell, Treasurer Frank E. Gorrell, and William F. Dietrich, Chairman of the Building Committee, members were again reminded that the expansion of N.C.A. services now required to meet the needs of the canning industry has so severely overtaxed the Association's present facilities that efficient functioning of the divisions is no longer possible.

A fund not exceeding $1,500,000 is needed to provide adequate facilities for both the Washington headquarters and laboratory and the Western Branch laboratories, members were informed. This amount can be raised, the letter stated, by using $500,000 of N.C.A. assets ($300,000 cash and $200,000 net value of properties to be disposed of), raising $400,000 by what is in effect an assessment (increasing the 1947 dues), securing several hundred thousand dollars in contributions from suppliers, and by borrowing any necessary balance, which amount would not exceed $300,000. (This plan was adopted at the recent meeting of the Board of Directors.)

McGovern Addresses Ozark Canners Association Meeting

Opening the 1948 season of State canners association meetings, N.C.A. Vice President John F. McGovern on February 11, addressed the 40th annual convention of the Ozark Canners Association at Springfield, Mo. Subject of Mr. McGovern's address, which was "It's a Good Story—Why Not Tell It?" dealt with the contribution canned foods have made in bringing down the high cost of living. The speaker based his remarks on the findings of the price study which the N.C.A. made last October.

Army QMC to Continue Present Type of Canned Food Inspection

The Association has been informed that the Army Quartermaster Corps, in connection with its canned food purchase plan, will continue to use Veterinary Corps personnel to inspect canned meat and fish bought for the armed services, and that for the present time the U. S. Department of Agriculture will continue to inspect canned

fruits and vegetables for the Army. There is an indication, however, that the QMC plans to set up its own inspection service to either supplement or to supplant the inspection service now provided by the Department of Agriculture, although this could not be confirmed as the LETTER went to press. Regardless of future action by the Army, no change is contemplated in the federal specifications under which canned foods are purchased. The National Canners Association will keep the membership advised of any further changes in Quartermaster Corps plans.

Statistics

1948 Spinach Acreage

Spinach processors in California and Texas apparently are planning a reduction of about 16 percent from the 1947 plantings in acreage to be planted for canning and freezing in 1948, according to the U. S. Bureau of Agricultural Economics. A total of 10,350 acres is intended for 1948, compared with 12,390 acres planted in 1947 and 16,390 acres for the 1937-46 average.

The acreage intended for California is 29 percent below the estimated acreage planted last year. This is less than half of the 10-year average plantings. About two percent more acreage than in 1947 is in prospect for harvest during the next few months in Texas but this still is about nine percent below average.

Meat and Meat Products Used for Canning Shows Decline

The quantity of meat used in canning meat and meat products processed under federal inspection for the calendar year 1947, totaled 1,519,000 pounds or about 12 percent less than the quantity used in 1946 of 1,735,000 pounds, according to information supplied by the U. S. Department of Agriculture. The quantity used in December of this year was slightly smaller than that used in the corresponding month of 1946.

Quantity of meat used in canning meat food products under federal inspection during December, 1946, and 1947, and for the calendar years 1946 and 1947, is shown below:

	December		Calendar Year	
	1946	1947	1946	1947
	1,000 pounds	*1,000 pounds*	*1,000 pounds*	*1,000 pounds*
Beef	14,471	15,604	146,173	136,451
Pork	55,182	61,851	644 266	447,471
Sausage	8,825	13,023	70,192	117,978
Soup	48,757	45,526	392,618	419,173
Other	60,143	46,538	482,204	307,479
Total	187,378	182,572	1,735,453	1,518,552

1947 Canned Lima Beans Pack

The United States pack of canned fresh lima beans for 1947 amounted to 2,153,772 actual cases, and was about 25 percent larger than the 1946 pack of 1,717,887 cases, according to the N.C.A. Division of Statistics.

The 1947 lima bean pack in actual cases by varieties and areas is shown below:

	Total
Maryland and Delaware	
Green limas:	
Midget	7,131
Tiny	93,308
Small	190,570
Medium	123,804
Large	48,629
Mixed	253,186
Green and white	411,439
White	29,912
Total	1,157,999
Eastern States	
Green limas:	
Midget	2,034
Tiny	15,174
Small	43,496
Medium	42,784
Large	9,539
Mixed	53,121
Green and white	232,983
White	15,961
Total	415,092
Western States	
Green limas:	
Midget	.....
Tiny	29,319
Small	40,790
Medium	50,359
Large	.....
Mixed	146,393
Green and white	284,496
White	29,324
Total	580,681
U. S. Total	2,153,772

Forthcoming Meetings

February 15-22—National Cherry Week, Morrison Hotel, Chicago, Ill.

February 16-17—Tennessee-Kentucky Canners Association, Annual Meeting, Andrew Jackson Hotel, Nashville, Tenn.

February 19-20—Minnesota Canners Association, Raw Products Conference, Hotel Radisson, Minneapolis, Minn.

February 20—National Cherry Pie Baking Contest, Morrison Hotel, Chicago, Ill.

February 20-21—Utah Canners Association, 36th Annual Convention, Hotel Utah, Salt Lake City, Utah.

February 23-24—Virginia Canners Association, Annual Meeting, Roanoke Hotel, Roanoke, Va.

February 25-27—Tri-State Packers Association, Spring Meeting, Lord Baltimore Hotel, Baltimore, Md.

February 25-26—Ohio Canners School for Fieldmen and Growers, Deshler-Wallick Hotel, Columbus, Ohio.

February 26-27—Canners League of California, 1948 Annual Meeting, Fairmont Hotel, San Francisco, Calif.

March 15-18—National Association of Frozen Food Packers, Annual Convention, Stevens Hotel, Chicago, Ill.

March 15-27—National Canners Association, Western Branch Laboratories, Canning Plant Sanitation Course, San Francisco, Calif.

March 15-27—Canners and Processors School, Ohio State University, Columbus, Ohio.

June 6-10—Institute of Food Technologists, 8th Annual Conference, Benjamin Franklin Hotel, Philadelphia, Pa.

September 20-22—American Meat Institute, Annual Convention, Waldorf-Astoria, New York, N. Y.

Meetings

Label Exhibit to Be Featured at Tri-State Packers' Meeting

The Tri-State Packers' Association will hold its annual spring meeting and packers' school on February 25-27 at the Lord Baltimore Hotel, Baltimore, Md. The meeting, which will be a combined affair this year, according to Calvin L. Skinner, Secretary of that Association, will include participation of other trade group representatives and the press.

In cooperation with the National Canners Association, various label manufacturers, canners and others, a label exhibit will be featured, showing all of the 190 products packed in the Tri-State area. The exhibit will include at least one label for each Tri-State member for each product he packs.

Another feature being planned, Mr. Skinner said, is an exhibit dealing with the evolution of label layout and wording to show changes which have taken place in labels throughout the years.

Raw Products Conference

A raw products conference sponsored by the Minnesota Canners Association will be held on February 19 and 20 at the Hotel Radisson in Minneapolis. Canners and members of allied industries from other States are invited, according to Edwin W. Elmer, secretary of the Minnesota Canners Association.

Deaths

Death Takes James Stoops

James Stoops, the first secretary of the Ohio Canners Association and president of the Stoops Packing Co., Van Wert, Ohio, died on February 5.

Mr. Stoops, who was widely known to the canning industry for his work both in the Ohio Canners Association and in the National Canners Association, has held a number of offices in both organizations. He was a N.C.A. director from 1926 to 1928 and served on the former N.C.A. Educational Committee. Mr. Stoops also was chairman of the Association's Corn and Beet Sections from 1933 to 1934.

Besides being the first secretary of the Ohio Canners Association, Mr. Stoops served as a director, and later became the organization's president, a position which he held for three terms.

He was one of the incorporators of the Waynesville Packing Co. which he left later to operate the Stoops Packing Co.

Alvah L. Hager Dies

Alvah L. Hager, 71, president of the New England Fish Co., Seattle, Wash., died on January 16.

Mr. Hager started in the fish business in 1901, distributing salmon to Boston and New York dealers. He settled in Vancouver, British Columbia, in 1908 and a year later took over the management of The Canadian Fishing Co., Ltd., and has continued as its head since that date, being president, treasurer and managing director at the time of his death. Since 1908 he has also managed the west coast operations of the New England Fish Co., becoming president in 1931.

In addition to the active management of his companies, Mr. Hager has spent much of his time during the past 36 years in furthering conservation measures in the halibut and salmon fisheries. He was very active in support of the Halibut Treaty and the Salmon Treaty and was twice chairman of the International Pacific Salmon Fisheries Commission.

He also was active in community affairs and in Boys Clubs. He was born in Oelwein, Iowa. Mr. Hager is survived by his widow, nine children, and several grandchildren.

Death Takes Carl C. Austin

Carl C. Austin, former vice president and general sales manager of the Campbell Soup Co., died on January 21 at his home, Langstoon Farm, Newtown Square, Pa.

Mr. Austin, who was retired in 1944, continued to serve with the company as a member of the board of directors. He was born in Lockport, N. Y., and lived in Boston for a number of years before coming to Pennsylvania 37 years ago.

Surviving are his wife and three sons.

Congress

President Asks for Tin Controls

President Truman recommended on February 9 that Congress continue authority for distribution and use controls over tin and other scarce materials beyond February 29, when existing allocation control authority will expire.

Hearings on S. 2023, which would amplify and extend the President's allocation powers, have been held by the Senate Committee on Banking and Currency during the past two weeks. S. 1807, which would merely extend existing allocation authority, is before the same Committee.

Long-Range Agricultural Program

A long-range agricultural policy and program designed to ensure the nation adequate food supplies while safeguarding future productivity of farms and the well-being of rural people was recommended by the Senate Committee on Agriculture and Forestry on February 9. The Committee approved and adopted the report submitted by the seven-man subcommittee headed by Senator Aiken (Vt.), which recommended "that the Congress proceed to consider and enact legislation immediately to round out a coordinated, well-balanced program for agriculture."

Among the major objectives which should be included in such a program, the Committee recommended voluntary marketing agreements for major farm products and support prices for "highly perishable products including fresh fruits and vegetables."

An expanded use of marketing agreements is suggested several times in the 68-page report, but it is not made clear whether the Committee also advocates the use of marketing orders, nor the details as to the organization and management of marketing agreements. It might be assumed from the report, however, that the program envisages the extension of the present Marketing Agreements Act to which the canning industry is opposed.

The Committee stated that as essentials of a long-range agricultural policy, "the right of farmers to organize marketing, purchasing and service cooperatives under existing cooperative law needs to be safeguarded" and that "a labor supply adequate for abundant agricultural production requires improved labor placement facilities, accident prevention, and social-security services adapted to and available for rural use."

Foreign Trade

Canned Food Exports Increase

Exports of foodstuffs from the United States during the month of November, 1947, amounted to $192,608,000 compared with $158,548,000 in November, 1946, or an increase of $34,060,000 or 21.5 percent, the Office of International Trade, Department of Commerce reported this week. During the first 11 months of 1947, United States Exports of Foodstuffs amounted to $2,155,209,000, an increase of $206,432,000 or 10.6 percent over the corresponding period of 1946.

Major increases in exports of canned foods during November, 1947, compared with November, 1946, were recorded for condensed and evaporated milk and cream, sardines, asparagus, corn, ketchup and other tomato table sauces, peaches, pears, pineapples, and fruits for salad.

Major decreases in exports during November, 1947, compared with the corresponding period of 1946 were recorded for canned meats, and citrus fruit juices.

Publicity

Magazine Devotes Its Entire Food Section to Canned Foods

Practically the entire Foods and Nutrition Section of the February issue of the magazine *What's New in Home Economics*, has been devoted to editorials, discussion, and the use of canned foods. This monthly section is edited by Dorothy E. Shank, with Elizabeth A. Wood as associate.

The section starts with an article by Miss Shank, entitled "Canned Foods on the Production Line." The introduction to the article emphasizes the quality of canned foods, this follows with discussions under the subtitles—"Selection of Food," "Preparation and Canning," "Filling Containers," "Exhausting and Sealing," and "Cooling and Labeling." She further points out the relationship of canning to agriculture, "precision control of processing," and the nation-wide distribution of otherwise perishable and seasonal foods. The article covers canned fruits and vegetables, meat, poultry, fish and milk.

The second portion of the material is entitled "Buying and Storing Canned Foods" and gives in detail common sizes of containers of fruits and vegetables along with label terms, and illustrations for both. Miss Shank also includes additional information on buying the style of pack best suited for the use intended, and explains correct storage practice for both unopened and opened canned and glassed foods. The article lists the various classifications of foods.

In the third part of the section, entitled "Glamorize the Menu with Canned Fruits—with Canned Vegetables," Miss Shank uses food photographs and lists numerous ways of serving canned foods. She closes with suggested uses for canned foods in all parts of menus.

As an added feature, the magazine ties in with the material on canned foods a two-page advertisement describing the film strips (or cards, if the teacher does not have a projector) and teacher's manual on canned fruits and vegetables both of which the publication offers for sale for $3.

Eight full pages with carry-overs on four additional pages are devoted by the magazine to canned foods. Throughout, the material is presented in a most usable form for teachers.

Sexton Uses N.C.A. Recipe

For a number of years the John Sexton & Co., has presented a *Desk Diary* to dietitians and other quantity food service people. The *1948 Diary* includes a collection of 200 recipes contributed by various guest "specialists skilled in the art of pleasing the public," according to Anna E. Boller, dietitian for John Sexton & Co. Among this year's contributors is Katherine R. Smith of the Association's Home Economics Division.

Cites Canned Food Advantages

Both the January and February issues of *Practical Home Economics*, well-known home economics magazine for teachers, contain articles on canned foods written by Lily Haxworth Wallace, outstanding lecturer, writer, and consultant on foods.

In an article in the January issue "Canned Foods Give Food Value," Mrs. Wallace stresses canned foods from the standpoint of convenience, economy, and nutritive value.

In the February issue, this well-known writer emphasizes quality of canned foods. Mrs. Wallace, in her article "Desserts Using Canned Fruits," starts with a general discussion of canned foods and their contribution to the daily diet. Her article then centers on canned fruits and their uses, with photographs showing two attractive desserts. Each article ends with a number of recipes using canned food.

Special Dietetic Foods

Recently, the Association requested canners who pack foods for special dietetic use to list their names with the N.C.A. Research Laboratories at Washington, D. C., since the Laboratory has occasional requests to furnish the names of such packers to persons interested in these foods. In order that an up-to-date list may be available upon request, canners who have not already done so, are urged to advise the Laboratory of the products they pack without sugar or salt.

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